

# THE CLARION

Thursday . . . . . June 30, 1881

A New Industry on the Jackson Railroad.

Daniel Dunn, in N. C., says: "A writer in the Cornhill Magazine states: 'I was 16 years of age, and according to a common custom of German families, I had to go for twelve months to what is called a cookery school, in order to learn there everything that is expected from a German housewife. This custom is not universal in Germany, but it prevails in many districts, especially in the northwestern provinces. A girl may be a Countess of a Baroness, a clergyman's or a General's daughter, or else the child of a butchers' or bakers'. It does not signify now or where she has been born, or what her rank is. The manners of her country require that, whenever she is, she should know how to cook, wash, iron, clean the room, mend the linen, and plant the garden. Of course I do not mean to say that all girls, even in those parts of Germany where the customs are most general, are forced to undergo this training. Very many, I may be imagined, shrink it, and some parents do not feel the necessity of imposing this useful education on their daughters. Yet the good sense of the majority makes them alive to its advantages; for it must be remembered that whether a girl is born into life obliged to do these things herself, or not, and even if her position in the world allows her to keep as many servants as she chooses, these many servants, being German servants, expect her to know how to do all the work which she requires of them. There is only one difference between a Baroness and the child of a tradesman. The latter learns the several duties I have mentioned in his father's house and from his mother; while the former leaves her home to learn the same details of domestic service in a strange house.'

**HOW TO MAKE BLACKBERRY WINE.**  
There are numerous recipes for making blackberry wine—the following is perhaps as good as any of them:  
Garlic berries that are perfectly ripe, mash them with the hands, or a blunt pestle, in a perfectly clean tub free from all odors or taints of any kind. Put the mashed berries and juice in a strong bag that has been strongly sewed at all the seams. Hang this over the tub over night, and in the morning tie with a strong string as close down to the pomice as possible. Put this on a broad plank so that the juice may run off the rind. When the pomice is half dry, take out the pomice, and thoroughly wash about as much water as you have blackberry juice, put it back in the bag and press again; mix this with the pure juice first pressed, gallon for gallon, and add three pounds of clarified sugar to every gallon of the mixture; stir well until the sugar is all dissolved. With this fill a five or ten or twenty gallon oak keg or demijohn, with four or two over in another vessel. Put this in a cool place, let a piece of cheese extract over the keg and a handful of rags in the cloth and leave it alone three weeks to ferment. Keep the cask full by occasionally renewing from the reserved juice, until the impurities may wash out at the bung. After fermentation has ceased and no bubbles are noticed in the bung, draw off through a spigot near the bottom all of the wine, raising the back part carefully until the wine begins to bring the sediment unless with it. Fill the cask, keg or demijohn full from the reserved juice, cork care fully, seal with wire, and set in a cool place. It will be fit for use in a few months, but better in six months or a year.

This recipe may be varied by putting in pounds of sugar to the gallon instead of three, brown sugar, instead of white, and the pomice may be put in the middle of a strong two bushel bag, and two strong hands may wring until the juice is nearly exhausted, putting in but two gallons at a time. This will do instead of the press. This is a cheap and easy way to make poor wine. A ten gallon cask will be filled with eight and two thirds gallons of juice and water, and 26 pounds of sugar.

## BLACKBERRY CORDIAL.

To one quart blackberry juice add one pound of sugar, one tablespoonful each of cloves, allspice, cinnamon and nutmeg. Boil together five minutes, add a wine glass of whisky. Draw off. Bottle white hot, cork tight and seal. Used in diarrhoea and dysentery. Dose, a wine glass full for a child. It can be taken three or four times a day, if the case is severe. Household and Farmers' Cyclopedias.

## AGRICULTURAL.

Arkansas has a bad outlook for crops; long rains; grass shows badly; cut-worms, locusts.

The locusts are making terrible havoc in some parts of North Carolina, eating up corn, cotton, and destroying standing timber.

Cat worms are very poor climbers, and much of the damage they do to tomato plants may be avoided by making a compact mound about the plants, as large as an inverted tea cup.

Now that more accurate information of the condition of cattle on the plains is afforded by the annual "round-up," the losses from the severity of last winter are reported to be considerably below the earlier estimates.

The sum of \$7,260 was offered and refused by the owner of a ram exhibited at the recent sheep show of the Australian Sheep Breeders' Association, held at Melbourne, where many other valuable stud Merinos were exhibited, the aggregate worth of which amounted to several thousand pounds.

Twenty-three thousand females are engaged in farming operations on their own account in England. This is a right they have in common the world over. Rough hands and berry brown faces may be the result, but independence and financial success go with these, and so in a measure compensate for them.—Telegraph.

The sugar crop of the world in 1880 was 3,422,988 tons, of which, 1,857,988 was from cane and 1,565,000 beet root sugar. Cuba produces one-third of the cane sugar, and Brazil, Java and the Philippine islands each about one-seventh, so that one-half the cane sugar of the world is grown by slave labor on the Spanish flag.

Wagon corn and oats are ground up together; they afford an excellent feed for horses, when fed with hay or wheat straw which furnishes bulk. When the grain is so ground together in equal parts by weight, ten pounds of the cut straw mixed with it, will make three fair rations, or one day's feed for an average horse having moderate exercise.

## Infant's Food in France.

The French Commissioners on the Hygiene of Infancy, in awarding the prize in a competition of essays, report that the conclusion generally arrived at leads to the following recommendations: "No child should be reared on artificial food when the mother can suckle the child with wet nursing, poorly remunerated and living at her own home. For successfully bringing up an infant by hand, the best milk is that of a cow which has recently calved, or similarly of a goat, to which should be added during the first week a half part of water, and subsequently a fourth or less, according to the digestive powers of the child. Glass or earthenware bowls should be used; no vulcanized India rubber mugs or vessels containing lead ought to be used."

COTTON seed oil is now being used for cooking purposes as a substitute for lard. The refined oil is being used with great success by the citizens of our neighboring two Columbias. It is far cheaper than lard, and it is claimed to be a good oil for the skin. It will effect a saving of 33¢ to 40¢ per cent. Being a pure vegetable oil, no danger to health need be apprehended in its use.—Live Stock Journal.

## German Cookery Schools.

HOW YOUNG WOMEN LEARN HOUSEHOLD DUTIES.

A writer in the Cornhill Magazine says: "I was 16 years of age, and according to a common custom of German families, I had to go for twelve months to what is called a cookery school, in order to learn there everything that is expected from a German housewife. This custom is not universal in Germany, but it prevails in many districts, especially in the northwestern provinces. A girl may be a Countess of a Baroness, a clergyman's or a General's daughter, or else the child of a butcher or bakers'. It does not signify now or where she has been born, or what her rank is. The manners of her country require that, whenever she is, she should know how to cook, wash, iron, clean the room, mend the linen, and plant the garden. Of course I do not mean to say that all girls, even in those parts of Germany where the customs are most general, are forced to undergo this training. Very many, I may be imagined, shrink it, and some parents do not feel the necessity of imposing this useful education on their daughters. Yet the good sense of the majority makes them alive to its advantages; for it must be remembered that whether a girl is born into life obliged to do these things herself, or not, and even if her position in the world allows her to keep as many servants as she chooses, these many servants, being German servants, expect her to know how to do all the work which she requires of them. There is only one difference between a Baroness and the child of a tradesman. The latter learns the several duties I have mentioned in his father's house and from his mother; while the former leaves her home to learn the same details of domestic service in a strange house."

## The Increase of Immigration.

The Chief of the Bureau of Statistics has furnished the following information in regard to immigration into the United States. The arrivals in the customs districts of Baltimore, Boston, Detroit, Huron, Key West, Mobile, New Orleans, New York, Pennsylvania, Philadelphia, and San Francisco, during last month, 122,999 passengers, of whom 117,482 were immigrants, 3,447 citizens of the United States removed abroad, and 2,070 aliens not intending to remain in the United States. Of the total number of immigrants, 2,070, 10,700; Ireland, 18,879; Scotland, 10,275; Austria, 3,574; Belgium, 10,700; Denmark, 2,000; France, 6,400; Germany, 34,310; Hungary, 10,700; Italy, 15,151; Netherlands, 2,800; Norway, 6,812; Poland, 813; Russia, 451; Sweden, 16,523; China, 1,405; Dominion of Canada, 11,418; and from all other countries, 916. The number of immigrants arrived in the above-named districts during the eleven months ended May 30, was as follows: From Germany, 175,306; Dominion of Canada, 11,611; England and Wales, 57,861; Ireland, 61,796; Scotland, 12,628; China, 7,443; and from all other countries, 138,640. Total, 564,294.

## Secret of Large Crops.

One of the strong points in English farming was recently emphasized as follows, by Professor Roberts, of Cornell University: "Herein," says he, "I am satisfied, lies the secret of England's success in raising larger crops. It would take away the breath of a prairie farmer to hear even an Englishman's talk of the 'secrets' of 'large crops,' the 'grubings,' the 'twitchings,' the 'lark roostings, the cross-harrowings, the rollings and crushing,' that a heavy clod field is subjected to before it is considered ready for wheat. What is all this for? Simply to unlock the full storehouse of nature. That it is full has been proven time and again. By actual analysis it is found that an average soil contains, in the first six inches, plant food enough for from fifty to one hundred and fifty full crops of grain. I do not desire to discourage the purchase and use of fertilizers, but what I do protest against is, purchasing on commercial manures forty dollars per ton, which are really worth only twenty-five, forty, or fifty dollars apiece, and getting them at twice the price. This will do instead of the press. This is a cheap and easy way to make poor wine."

A two gallon cask will be filled with eight and two thirds gallons of juice and water, and 26 pounds of sugar.

## Two Pounds of Sugar.

One quart blackberry juice add one pound of sugar, one tablespoonful each of cloves, allspice, cinnamon and nutmeg. Boil together five minutes, add a wine glass of whisky. Draw off. Bottle white hot, cork tight and seal. Used in diarrhoea and dysentery. Dose, a wine glass full for a child. It can be taken three or four times a day, if the case is severe.

## HOSTETTER'S CELEBRATED STOMACH BITTERS

# 33d

Popular Monthly Drawing of the COMMONWEALTH DISTRIBUTION CO AT MACAULEY'S THEATRE, In the City of Louisville, on

Tuesday, June 30, 1881.

These drawings occur monthly under the direction of an Agent of the General Assembly of Kentucky, and are printed in the New York, Philadelphia, and Boston, Presses.

**THIS IS A SPECIAL ACT, AND HAS BEEN APPROVED BY THE UNITED STATES DISTRICT COURT ON MARCH 31, RENDERED THE FOLLOWING DECISIONS:**

**1ST.—THAT THE COMMONWEALTH DISTRIBUTION COMPANY IS A LEGAL ENTITY.**

**2ND.—DRAWINGS ARE FAIR.**

**3RD.—THE COMPANY HAS NO RESERVE FUND.**

**4TH.—THE LIST OF PRIZES.**

**5TH.—THE COMPANY HAS NO RESERVE FUND.**

**6TH.—THE COMPANY HAS NO RESERVE FUND.**

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